

Old #	Standard	ACADEMIC		
		AA		<b>SPEAKING AND LISTENING</b>
AA006	Adapts listening strategies to utilize verbal and nonverbal content of communication	AA	1	Utilize effective verbal and non-verbal communication skills
AA009	Identifies a purpose and related strategy when speaking			
AA004	Demonstrate competence in speaking to provide, distribute, or find information	AA	2	Participate in conversation, discussion, and group presentations
AA005	Demonstrates competence in making oral formal and informal presentations including selecting and using media			
AA007	Follows written and oral directions to complete tasks	AA	3	Communicate and follow directions/procedures
AA008	Informally, discusses, requests, and supplies information to associates	AA	4	Communicate effectively with customers and co-workers
		AB		<b>READING AND WRITING</b>
		AB	1	Locate and interpret written information
		AB	2	Read and interpret workplace documents
AA001	Applies the reading process and strategies to directions or tasks that are relatively short, with limited categories of information, directions, concepts, and vocabulary	AB	3	Identifies relevant details, facts, and specifications
		AB	4	Record information accurately and completely
AA003	Demonstrates competence in writing and editing documents, using correct grammar and punctuation	AB	5	Demonstrate competence in organizing, writing, and editing using correct vocabulary, spelling, grammar, and punctuation

<b>ED005</b>	Write steps of an occupational process using sentences and statements as appropriate	AB	6	Demonstrate the ability to write clearly and concisely using industry specific terminology
		<b>AC</b>		<b>CRITICAL THINKING AND PROBLEM SOLVING</b>
		AC	1	Utilize critical-thinking skills to determine best options/outcomes (e.g., analyze reliable/unreliable sources of information, use previous experiences, implement crisis management, develop contingency planning)
<b>EE001</b>	Explain the value of applying problem-solving system	AC	2	Utilize innovation and problem-solving skills to arrive at the best solution for current situation
<b>EE002</b>	Apply a system of problem solving			
<b>EE003</b>	Identify opportunities for applying problem-solving techniques			
		AC	3	Implement effective decision-making skills
		<b>AD</b>		<b>MATHEMATICS</b>
<b>AB001</b>	Mentally, manually, and by a calculator, adds, subtracts, divides, multiplies whole and mixed numbers, fractions, decimals, calculates square root, percentages, and formulas	AD	1	Perform basic and higher level math operations (e.g., addition, subtraction, multiplication, division, decimals, fractions, units of conversion, averaging, percentage, proportion, ratios)
<b>AB018</b>	Interprets common symbols such as <, >, and =			
<b>AB006</b>	Distinguishes proportions and congruence			
<b>AB007</b>	Identifies the application of statistical processes			
<b>AB002</b>	Understands and applies basic and advanced methods of measurements	AD	2	Solve problems using measurement skills (e.g., distance, weight, area, volume)
<b>AB009</b>	Measures time, temperature, volume, and weight			
<b>AB014</b>	Estimates and rounds to determine estimated outcomes	AD	3	Make reasonable estimates

<b>AB008</b>	Interprets charts, tables, and graphs	AD	4	Use tables, graphs, diagrams, and charts to obtain or convey information
<b>AC006</b>	Applies and uses maps, charts, tables, and graphs to complete tasks			
<b>AB003</b>	Calculates and evaluates algebraic expressions; and solves problems and generates conclusions using deductive reasoning	AD	5	Use deductive reasoning and problem-solving in mathematics
<b>AB004</b>	Converts word problems to mathematical expressions			
<b>AB005</b>	Uses inductive and deductive reasoning to solve problems			
<b>AB015</b>	Formulates and verifies mathematical questions, determines the validity arguments, and establishes conclusions			
<b>AB016</b>	Identifies missing or irrelevant information when solving mathematical problems			
		<b>AE</b>		<b>FINANCIAL LITERACY</b>
		AE	1	Locate, evaluate, and apply personal financial information
		AE	2	Identify the components of a budget and how one is created
		AE	3	Set personal financial goals and develop a plan for achieving them
		AE	4	Use financial services effectively
		AE	5	Demonstrate ability to meet financial obligations
		<b>AF</b>		<b>INTERNET USE AND SECURITY</b>
		AF	1	Recognize the potential risks associated with Internet use
		AF	2	Identify and apply Internet security practices (e.g., password security, login, logout, log off, lock computer)
		AF	3	Practice safe, legal, and responsible use of technology in the workplace
		<b>AG</b>		<b>INFORMATION TECHNOLOGY</b>

<b>AC015</b>	Uses computers for information processing	AG	1	Use technology appropriately to enhance professional presentations
		AG	2	Demonstrate effective and appropriate use of social media
		AG	3	Identify ways social media can be used as marketing, advertising, and data gathering tools
		<b>AH</b>		<b>TELECOMMUNICATIONS</b>
		AH	1	Select and use appropriate devices, services, and applications to complete workplace tasks
		AH	2	Demonstrate appropriate etiquette when using e-communications (e.g., cell phone, e-mail, personal digital assistants, online meetings, conference calls)
		<b>EMPLOYABILITY</b>		
		<b>EA</b>		<b>POSITIVE WORK ETHIC</b>
<b>EA003</b>	Same Verbiage	EA	1	Demonstrate enthusiasm and confidence about work and learning new tasks
<b>EA001</b>	Demonstrate consistently punctual arrival	EA	2	Demonstrate consistent and punctual attendance
<b>EA002</b>	Document regular attendance			
<b>EA006</b>	Demonstrates the ability to complete tasks on time and accurately	EA	3	Demonstrate initiative in assuming tasks
		EA	4	Exhibit dependability in the workplace
<b>ED002</b>	Interpret and clarify directions prepared by others	EA	5	Take and provide direction in the workplace
<b>EA011</b>	Follow directions and procedures			
		EA	6	Accept responsibility for personal decisions and actions
		<b>EB</b>		<b>INTEGRITY</b>
		EB	1	Abide by workplace policies and procedures
		EB	2	Demonstrate honesty and reliability
<b>EB003</b>	Identify good ethical characteristics and behaviors	EB	3	Demonstrate ethical characteristics and behaviors
<b>EB004</b>	Differentiate between good and poor business ethics			
<b>EB008</b>	Maintain confidentiality and sensitivity of company information	EB	4	Maintain confidentiality and integrity of sensitive company information
		EB	5	Demonstrate loyalty to the company
		<b>EC</b>		<b>SELF-REPRESENTATION</b>

<b>EA004</b>	Demonstrate appropriate dress and hygiene for successful employment	EC	1	Demonstrate appropriate dress and hygiene in the workplace
		EC	2	Use language and manners suitable for the workplace
<b>EA005</b>	Demonstrate the ability to act in a polite and respectful way towards co-workers	EC	3	Demonstrate polite and respectful behavior toward others
		EC	4	Demonstrate personal accountability in the workplace
		EC	5	Demonstrate pride in work
		<b>ED</b>		<b>TIME, TASK, AND RESOURCE MANAGEMENT</b>
<b>EC001</b>	Plan and manage work schedules	ED	1	Plan and follow a work schedule
<b>EA013</b>	Same Verbiage	ED	2	Work with minimal supervision
		ED	3	Work within budgetary constraints
<b>EB005</b>	Match employee responsibilities to employer expectations	ED	4	Demonstrate ability to stay on task to produce high quality deliverables on time
		<b>EE</b>		<b>DIVERSITY AWARENESS</b>
<b>EB006</b>	Define discrimination, harassment and equity	EE	1	Recognize diversity, discrimination, harassment, and equity
<b>EB007</b>	Demonstrate non-discriminatory behavior			
		EE	2	Work well with all customers and co-workers
<b>EB002</b>	Identify the characteristics of a diverse workforce	EE	3	Explain the benefits of diversity within the workplace
		EE	4	Explain the importance of respect for feelings, values, and beliefs of others
		EE	5	Identify strategies to bridge cultural/generational differences and use differing perspectives to increase overall quality of work
		EE	6	Illustrate techniques for eliminating gender bias and stereotyping in the workplace
		EE	7	Identify ways tasks can be structured to accommodate the diverse needs of workers
		EE	8	Recognize the challenges and advantages of a global workforce
		<b>EF</b>		<b>TEAMWORK</b>
<b>EB001</b>	Recognize the difference between a team environment workplace and a conventional workplace	EF	1	Recognize the characteristics of a team environment and conventional workplace

<b>ED008</b>	Identify components of group dynamics			
		EF	2	Contribute to the success of the team
<b>ED004</b>	Understand team concepts	EF	3	Demonstrate effective team skills and evaluate their importance in the workplace (e.g., setting goals, listening, following directions, questioning, dividing work)
<b>ED007</b>	Identify various group processes			
<b>ED009</b>	Apply facilitation skills in a group setting			
		<b>EG</b>		<b>CREATIVITY AND RESOURCEFULNESS</b>
		EG	1	Contribute new ideas
		EG	2	Stimulate ideas by posing questions
		EG	3	Value varying ideas and opinions
		EG	4	Locate and verify information
		<b>EH</b>		<b>CONFLICT RESOLUTION</b>
		EH	1	Identify conflict resolution skills to enhance productivity and improve workplace relationships
		EH	2	Implement conflict resolution strategies and problem-solving skills
		EH	3	Explain the use of documentation and its role as a component of conflict resolution
		<b>EI</b>		<b>CUSTOMER/CLIENT SERVICE</b>
		EI	1	Recognize the importance of and demonstrate how to properly acknowledge customers/clients
<b>EC005</b>	Identify possible actions that may lead to customer dissatisfaction	EI	2	Identify and address needs of customers/clients
<b>EC008</b>	Identify possible actions that may be used to correct customer dissatisfaction			
		EI	3	Provide helpful, courteous, and knowledgeable service
<b>ED003</b>	Communicate with customers	EI	4	Identify appropriate channels of communication with customers/clients (e.g., phone call, face-to-face, e-mail, website)
<b>ED006</b>	Select appropriate communication methods			
		EI	5	Identify techniques to seek and use customer/client feedback to improve company services
<b>EC006</b>	Identify the ways that the level of customer satisfaction may affect company success	EI	6	Recognize the relationship between customer/client satisfaction and company success

<b>EC007</b>	Explain the importance of a business reputation			
		<b>EJ</b>		<b>ORGANIZATIONS, SYSTEMS, AND CLIMATES</b>
<b>OF003</b>	Apply accounting principles in planning and forecasting profit and loss	EJ	1	Define profit and evaluate the cost of conducting business
<b>EC009</b>	Explain the effect of quality on profit			
		EJ	2	Identify "big picture" issues in conducting business
		EJ	3	Identify role in fulfilling the mission of the workplace
		EJ	4	Identify the rights of workers (e.g., adult and child labor laws and other equal employment opportunity laws)
		EJ	5	Recognize the chain of command, organizational flow chart system, and hierarchy of management within an organization
		<b>EK</b>		<b>JOB ACQUISITION AND ADVANCEMENT</b>
<b>EA007</b>	Demonstrate the ability to make career decisions	EK	1	Recognize the importance of maintaining a job and pursuing a career
		EK	2	Define jobs associated with a specific career path or profession
		EK	3	Identify and seek various job opportunities (e.g., volunteerism, internships, co-op, part-time/full-time employment)
<b>EA008</b>	Prepare a resume and letter of application or interest	EK	4	Prepare a resume, letter of application, and job application
<b>EA009</b>	Fill out an application for employment			
		EK	5	Prepare for a job interview (e.g., research company, highlight personal strengths, prepare questions, set-up a mock interview, dress appropriately)
<b>EA010</b>	Participate in an employment interview	EK	6	Participate in a job interview
		EK	7	Explain the proper procedure for leaving a job
		<b>EL</b>		<b>LIFELONG LEARNING</b>
		EL	1	Acquire current and emerging industry-related information
		EL	2	Demonstrate commitment to learning as a life-long process and recognize learning opportunities
		EL	3	Seek and capitalize on self-improvement opportunities
		EL	4	Discuss the importance of flexible career planning and career self-management
		EL	5	Employ leadership skills to achieve workplace objectives (e.g., personal vision, adaptability, change, shared vision)

EA012	Accept constructive criticism	EL	6	Recognize the importance of job performance evaluation and coaching as it relates to career advancement
		EL	7	Accept and provide constructive criticism
		EL	8	Describe the impact of the global economy on jobs and careers
		EM		<b>JOB SPECIFIC TECHNOLOGIES</b>
		EM	1	Identify the value of new technologies and their impact on driving continuous change and the need for life-long learning
		EM	2	Research and identify emerging technologies for specific careers
		EM	3	Select appropriate technological resources to accomplish work
		EN		<b>HEALTH AND SAFETY</b>
		EN	1	Assume responsibility for safety of self and others
		EN	2	Follow safety guidelines in the workplace
		EN	3	Manage personal health and wellness
		<b>OCCUPATIONAL</b>		
		OA		<b>CAREER PATHS WITHIN FOOD PRODUCTION AND FOOD SERVICES INDUSTRIES</b>
OA001	Same Verbiage	OA	1	Determine the roles and functions of individuals engaged in food production and services careers
OA002	Same Verbiage	OA	2	Explore opportunities for employment and entrepreneurial endeavors
OA003	Same Verbiage	OA	3	Examine education/training requirements and opportunities for career paths in food production and services
OA004	Same Verbiage	OA	4	Examine the impact of food production and services occupations on local, state, national, and global economies
		OB		<b>FOOD SAFETY AND SANITATION PROCEDURES</b>
OB001	Same Verbiage	OB	1	Determine pathogens found in food and their role in causing illness
AC003	Understands the interaction of organisms with their environment			
AC021	Identifies organisms such as bacteria and fungi			
OI001	Determine factors that contribute to food-borne illness			
OB002	Same Verbiage	OB	2	Employ food service management safety/sanitation program procedures
OI002	Same Verbiage			
OB003	Same Verbiage	OB	3	Use knowledge of systems for documenting, investigating, and reporting food-borne illness
OI003	Same Verbiage			
OB004	Same Verbiage	OB	4	Use Hazard Analysis Critical Control Point (HACCP) principles and procedures to minimize the risks of food-borne illness
OI004	Same Verbiage			



<b>OB005</b>	Same Verbiage	OB	5	Practice good personal hygiene/health procedures and report symptoms of illness
<b>OI005</b>	Practice good personal/health procedures			
<b>OB006</b>	Same Verbiage	OB	6	Demonstrate proper receiving and storage of both raw and prepared foods
<b>OI006</b>	Demonstrate procedures for receiving and storage of raw and prepared foods			
<b>OB007</b>	Same Verbiage	OB	7	Demonstrate food handling and preparation techniques that prevent cross contamination between raw and ready-to-eat foods, between animal or fish sources, and other food products
<b>OB008</b>	Same Verbiage	OB	8	Examine current types and proper uses of cleaning materials and sanitizers
<b>OI007</b>	Classify current types of cleaning materials and sanitizers and their proper use			
<b>OB009</b>	Same Verbiage	OB	9	Use Occupational Safety and Health Administration's (OSHA) Right to Know Law and Material Safety Data Sheets (MSDS) and explain their requirements in handling hazardous materials
<b>AC018</b>	Analyze chemicals in society			
<b>OI008</b>	Same Verbiage			
<b>OB010</b>	Same Verbiage	OB	10	Demonstrate waste disposal and recycling methods
<b>AC004</b>	Analyzes and evaluates environmental issues related to waste management			
<b>AC019</b>	Analyzes and evaluate environmental issues			
<b>OI009</b>	Same Verbiage			
<b>OB011</b>	Same Verbiage	OB	11	Demonstrate ability to maintain necessary records to document time and temperature control, maintenance of equipment, and other elements of food preparation, storage, and presentation
		<b>OC</b>		<b>SELECTING, USING, AND MAINTAINING FOOD PREPERATION EQUIPMENT</b>
<b>OC001</b>	Same Verbiage	OC	1	Operate tools and equipment following procedures and OSHA requirements
<b>OC002</b>	Same Verbiage	OC	2	Maintain tools and equipment following safety procedures and OSHA requirements
<b>OC003</b>	Same Verbiage	OC	3	Demonstrate procedures for cleaning and sanitizing equipment
<b>OC004</b>	Same Verbiage	OC	4	Examine efficiency of equipment purchases based on long-term business needs, specific regulations, and codes related to foods
<b>OC005</b>	Same Verbiage	OC	5	Demonstrate procedures for storage of equipment and tools
<b>AC005</b>	Same Verbiage	OC	6	Apply and use laboratory techniques safely
<b>AC017</b>	Uses common laboratory equipment and procedures			

		<b>OD</b>		<b>PLANNING MENU ITEMS BASED ON STANDARDIZED RECIPES TO MEET CUSTOMER NEEDS</b>
<b>OD001</b>	Same Verbiage	OD	1	Use computer-based menu systems
<b>EC004</b>	Maintain computer records			
<b>OD002</b>	Same Verbiage	OD	2	Apply menu planning principles to develop and modify menus
<b>OD003</b>	Same Verbiage	OD	3	Examine food equipment needed for menus
<b>OD004</b>	Same Verbiage	OD	4	Do menu layout and design
<b>OD005</b>	Same Verbiage	OD	5	Prepare requisitions for production requirements
<b>OD006</b>	Same Verbiage	OD	6	Record performance of menu items
		<b>OE</b>		<b>COMMERCIAL PREPARATION FOR ALL MENU CATEGORIES TO PRODUCE A VARIETY OF FOOD PRODUCTS</b>
<b>OE001</b>	Same Verbiage	OE	1	Demonstrate skills in knife, tool, and equipment handling
<b>OE002</b>	Same Verbiage	OE	2	Demonstrate a variety of cooking methods: roasting, baking, broiling, smoking, grilling, sautéing, frying, deep frying, braising, stewing, poaching, steaming, woking, convection, microwaving, and other emerging technologies
<b>OE003</b>	Same Verbiage	OE	3	Utilize weights and measures to demonstrate proper scaling and measurement technique
<b>AC014</b>	Measure weight, temperature, time, and the volume of liquids and solids			
<b>OE004</b>	Same Verbiage	OE	4	Apply the fundamentals of time and temperature to cooking, cooling, and reheating of foods
<b>OE005</b>	Same Verbiage	OE	5	Prepare various meats, seafood, and poultry
<b>OE006</b>	Same Verbiage	OE	6	Prepare various stocks, soups, and sauces
<b>OE007</b>	Same Verbiage	OE	7	Prepare various fruits, vegetables, starches, and farinaceous items
<b>OE008</b>	Same Verbiage	OE	8	Prepare various salads, dressings, and spices
<b>OE009</b>	Same Verbiage	OE	9	Prepare sandwiches, canapés, and appetizers
<b>OE010</b>	Same Verbiage	OE	10	Prepare baked goods and desserts
<b>OE011</b>	Same Verbiage	OE	11	Prepare breakfast meats, eggs, cereals, and batter products
<b>OE012</b>	Same Verbiage	OE	12	Demonstrate food presentation techniques
<b>OE013</b>	Same Verbiage	OE	13	Examine the applicability of convenience food items
		<b>OF</b>		<b>FOOD SERVICE PLANNING AND OPERATIONAL FUNCTIONS</b>
<b>OF001</b>	Same Verbiage	OF	1	Apply principles of purchasing and receiving in food service operations
<b>OF002</b>	Same Verbiage	OF	2	Practice inventory procedures including first in/first out concept, date markings, and record keeping
<b>OF003</b>	Same Verbiage	OF	3	Apply accounting principles in planning and forecasting profit and loss
<b>OF004</b>	Same Verbiage	OF	4	Examine the areas of legal liability within the food service industry
<b>OF005</b>	Same Verbiage	OF	5	Verify human resource policies including rules, regulations, laws and hiring/compensation/overtime
<b>OF006</b>	Same Verbiage	OF	6	Apply the procedures involved in staff planning, recruiting, interviewing, selecting, and scheduling of employees

OF007	Same Verbiage	OF	7	Conduct staff orientation, regular training/education, and on-the-job training/retraining
OF008	Same Verbiage	OF	8	Implement marketing plan for food service operations
OF009	Same Verbiage	OF	9	Design internal/external disaster plan
AB017	Identifies the application of statistical processes	OF	10	Identify the application of statistical processes
AB011	Same Verbiage	OF	11	Understand and apply advanced concepts of data analysis and distributions
AB012	Same Verbiage	OF	12	Understand and apply advanced concepts of probability and statistics
AB013	Same Verbiage	OF	13	Calculate and evaluate basic statistical routines
EC002	Same Verbiage	OF	14	Maintain receipts and disbursement records
EC003	Same Verbiage	OF	15	Maintain inventory records
EC009	Same Verbiage	OF	16	Explain the effect of quality on profit
EC010	Same Verbiage	OF	17	Identify the effects of continuous quality improvement
		OG		<b>INTERNAL AND EXTERNAL CUSTOMER SERVICE</b>
OG001	Same Verbiage	OG	1	Examine the role of service as a strategic component of performance
OG002	Same Verbiage	OG	2	Demonstrate quality services, which exceed the expectations of customers
OG003	Same Verbiage	OG	3	Examine the relationship between employees and customer satisfaction
OG004	Same Verbiage	OG	4	Apply strategies for resolving complaints
OG005	Same Verbiage	OG	5	Demonstrate sensitivity to diversity and individuals with special needs
		OH		<b>CAREER PATHS WITHIN FOOD SCIENCE, DIETETICS, AND NUTRITION INDUSTRIES</b>
OH001	Same Verbiage	OH	1	Determine the roles and functions of individuals engaged in food science, dietetics, and nutrition careers
OH002	Same Verbiage	OH	2	Explore opportunities for employment and entrepreneurial endeavors
OH003	Same Verbiage	OH	3	Examine education and training requirements and opportunities for career paths in food science dietetics, and nutrition
OH004	Same Verbiage	OH	4	Examine the impact of food science, dietetics, and nutrition occupations on local, state, national, and global economies
		OI		<b>NUTRITION PRINCIPLES, FOOD PLANS, PREPARATION TECHNIQUES, AND SPECIALIZED DIETARY PLANS</b>
OJ001	Same Verbiage	OI	1	Determine nutrient requirements across the life span addressing the diversity of people, culture, and religions
OJ002	Same Verbiage	OI	2	Appraise and interpret nutritional data
OJ003	Same Verbiage	OI	3	Assess principles to maximize nutrient retention in prepared foods
OJ004	Same Verbiage	OI	4	Monitor recipe/formula proportions and modifications for food production
OJ005	Same Verbiage	OI	5	Critique the selection of foods to promote a healthy lifestyle
OJ006	Same Verbiage	OI	6	Categorize foods into exchange groups and plan menus, applying the exchange system to meet various nutrient needs

		<b>OJ</b>		<b>BASIC CONCEPTS OF NUTRITIONAL THERAPY</b>
<b>OK001</b>	Same Verbiage	OJ	1	Conduct nutritional screening
<b>OK002</b>	Same Verbiage	OJ	2	Use nutritional information in care planning
<b>OK003</b>	Same Verbiage	OJ	3	Utilize a selective menu
<b>OK004</b>	Same Verbiage	OJ	4	Select appropriate nourishment based on nutritional needs
<b>OK005</b>	Same Verbiage	OJ	5	Instruct individuals on nutrition for health maintenance and disease prevention
		<b>OK</b>		<b>USE OF TECHNOLOGY IN FOOD PRODUCT DEVELOPMENT AND MARKETING</b>
<b>OL001</b>	Same Verbiage	OK	1	Utilize various factors that affect food preferences in the marketing of food
<b>OL002</b>	Same Verbiage	OK	2	Utilize data in statistical analysis in making development and marketing decisions
<b>OL003</b>	Same Verbiage	OK	3	Prepare food for presentation and assessment
<b>OL004</b>	Same Verbiage	OK	4	Maintain test kitchen/laboratory and related equipment and supplies
<b>OL005</b>	Same Verbiage	OK	5	Implement procedures that affect quality product performance
<b>OL006</b>	Same Verbiage	OK	6	Conduct sensory evaluations of food products
<b>OL007</b>	Same Verbiage	OK	7	Conduct testing for safety of food products, utilizing available technology
		<b>OL</b>		<b>FOOD SCIENCE, DIETETICS, AND NUTRITION MANAGEMENT PRINCIPLES AND PRACTICES</b>
<b>OM001</b>	Same Verbiage	OL	1	Build menus to customer/client preferences
<b>OM002</b>	Same Verbiage	OL	2	Implement food preparation, production, and testing systems
<b>OM003</b>	Same Verbiage	OL	3	Verify standards for food quality
<b>OM004</b>	Same Verbiage	OL	4	Create standardized recipes
<b>OM005</b>	Same Verbiage	OL	5	Manage amounts of food to meet the needs of customers/clients
<b>OM006</b>	Same Verbiage	OL	6	Examine new products
<b>OM007</b>	Same Verbiage	OL	7	Implement procedures that provide cost effective products
<b>OM008</b>	Same Verbiage	OL	8	Establish par levels for the purchase of supplies based on an organization's needs
<b>OM009</b>	Same Verbiage	OL	9	Utilize Food Code Points of time, temperature, date markings, cross contamination, hand washing, and personal hygiene as criteria for safe food preparation
<b>OM010</b>	Same Verbiage	OL	10	Analyze and evaluate food additives, MSG, and vitamins
<b>AC016</b>	Analyzes and evaluates food additives, MSG, and vitamins			
<b>OM011</b>	Same Verbiage	OL	11	Describe human maintenance and weight gain/loss
<b>AC020</b>	Describes human maintenance and weight gain or loss			
		<b>OM</b>		<b>FACTORS THAT INFLUENCE NUTRITION AND WELLNESS PRACTICES ACROSS THE LIFE SPAN</b>
<b>ON001</b>	Same Verbiage	OM	1	Examine physical, emotional, social, psychological, and spiritual components of individual and family wellness

ON002	Same Verbiage	OM	2	Compare the impact of psychological, cultural, and social influences on food choices and other nutrition practices
ON003	Same Verbiage	OM	3	Examine the governmental, economic, and technological influences on food choices and practices
ON004	Same Verbiage	OM	4	Investigate the impact of global/local events and conditions on food choices and practices
ON005	Same Verbiage	OM	5	Examine legislation and regulations related to nutrition and wellness issues
		<b>ON</b>		<b>NUTRITIONAL NEEDS OF INDIVIDUALS AND FAMILIES IN RELATION TO HEALTH AND WELLNESS ACROSS THE LIFE SPAN</b>
OO 001	Same Verbiage	ON	1	Assess the effect of nutrients on health, appearance, and peak performance
OO 002	Same Verbiage	ON	2	Research the relationship of nutrition and wellness to individual and family health throughout the life span
OO 003	Same Verbiage	ON	3	Assess the impact of food and diet fads, food addictions, and eating disorders on wellness
OO 004	Same Verbiage	ON	4	Appraise sources of food and nutrition information, including food labels, related to health and wellness
		<b>OO</b>		<b>ABILITY TO ACQUIRE, HANDLE, AND USE FOODS TO MEET NUTRITION AND WELLNESS NEEDS OF INDIVIDUALS AND FAMILIES ACROSS THE LIFE SPAN</b>
OP001	Same Verbiage	OO	1	Apply various dietary guidelines in planning to meet nutrition and wellness needs
OP002	Same Verbiage	OO	2	Design strategies that meet the health, nutrition, and requirements of individuals and families with special needs
OP003	Same Verbiage	OO	3	Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing foods
		<b>OP</b>		<b>FACTORS THAT AFFECT FOOD SAFETY, FROM PRODUCTION THROUGH CONSUMPTION</b>
OQ001	Same Verbiage	OP	1	Determine conditions and practices that promote safe food handling
OQ002	Same Verbiage	OP	2	Appraise safety and sanitation practices throughout the food chain
OQ003	Same Verbiage	OP	3	Determine how changes in national and international food production and distribution systems impact the food supply
OQ004	Same Verbiage	OP	4	Appraise federal, state, and local inspection/labeling systems that protect the health of individuals and the public
OQ005	Same Verbiage	OP	5	Monitor foodborne illness as a health issue for individuals and families
OQ006	Same Verbiage	OP	6	Review public dialogue about food safety and sanitation
		<b>OQ</b>		<b>IMPACT OF SCIENCE AND TECHNOLOGY ON FOOD CONSUMPTION, SAFETY, AND OTHER ISSUES</b>
OR001	Same Verbiage	OQ	1	Determine how scientific and technical advances impact the nutrient content, availability, and safety of foods
OR002	Same Verbiage	OQ	2	Assess how the scientific and technical advances in food processing storage, product development, and distribution impact nutrition and wellness
OR003	Same Verbiage	OQ	3	Determine the impact of technological advances on selection, preparation, and home storage of foods
OR004	Same Verbiage	OQ	4	Assess the effects of food science and technology on meeting nutritional needs
AC001	Same Verbiage	OQ	5	Know the environmental impact of materials (e.g., solid, liquid, gaseous)
AC002	Same Verbiage	OQ	6	Understand the effect of chemicals on humans and plants

<b>AC007</b>	Same Verbiage	OQ	7	Apply and use scientific methods to solve problems
<b>AC008</b>	Same Verbiage	OQ	8	Convert measurement units from metric to english
<b>AC009</b>	Same Verbiage	OQ	9	Describe and explain chemical reactions including inhibitor
<b>AC010</b>	Same Verbiage	OQ	10	Describe and explain the energy conversion process
<b>AC011</b>	Same Verbiage	OQ	11	Describe and explain heat conduction/convection, insulation requirements, radiant heating/temperature, and converts Fahrenheit to Centigrade and vice-versa
<b>AC012</b>	Same Verbiage	OQ	12	Describe the immune system, the digestive system, selected diseases, and the cause of weight gain/loss